

# foreigncinema

wednesday, september 9th, 2026

oysters\*

| OYSTERS*                                       | EACH |   | HALF |   | DOZEN |
|------------------------------------------------|------|---|------|---|-------|
| Birch Point ( <i>Dyer Bay, ME</i> )            | 4.5  | / | 27   | / | 54    |
| Point Reyes Miyagi ( <i>Tomales Bay, CA</i> )  | 4    | / | 24   | / | 48    |
| Royal Miyagi ( <i>Baynes Sound, NB, CN</i> )   | 4    | / | 24   | / | 48    |
| Saint Simon ( <i>Saint Simon Bay, NB, CN</i> ) | 4    | / | 24   | / | 48    |
| Sea Cup ( <i>Charleston, SC</i> )              | 4    | / | 24   | / | 48    |
| Shigoku ( <i>Willapa Bay, WA</i> )             | 4.5  | / | 27   | / | 54    |
| Skookum ( <i>Little Skookum Inlet, WA</i> )    | 4    | / | 24   | / | 48    |

Razor Clams (*Nantucket, MA*)\*

*served ceviche style with sangre de tigre, cucumber, trout roe*

# shellfish\*

|                                               |            |   |             |
|-----------------------------------------------|------------|---|-------------|
| White Prawn Cocktail ( <i>Sea of Cortez</i> ) | FOUR<br>16 | / | EIGHT<br>32 |
| Lobster ( <i>Maine</i> )                      | HALF<br>45 | / | WHOLE<br>90 |
| Dungeness Crab ( <i>Washington</i> )          | 40         | / | 80          |

## Plateaux de Fruits de Mer

|                           |        |          |
|---------------------------|--------|----------|
|                           | ROYALE | IMPERIAL |
| Plateaux de Fruits de Mer | 95     | / 195    |

caviar

|                                             |    |
|---------------------------------------------|----|
| Tsar Nicoulai Estate .5 oz.                 | 59 |
| Tsar Nicoulai Golden Osetra .5 oz.          | 83 |
| <i>hand cut potato chips, crème fraîche</i> |    |

*We feature a the Chiosu Fornelli 'Genovese' Corsica, France 2024 \$18/glass or \$48/carafe. Corsica sits in the middle of the Mediterranean Sea, a French territory that's geographically closer to Italy. The island is rugged and mountainous. It is home to rare indigenous grape varieties including the white grape 'Genovese.' It is a dry white wine that is rich and round, having notes of bright exotic citrus, white nectarines, and almonds.*

urban picnic

|                                                                                                           |     |
|-----------------------------------------------------------------------------------------------------------|-----|
| Mixed Mediterranean olives                                                                                | 7.5 |
| Lavender scented goat cheese baked on fig leaf, coastal strawberries, crudité, rose endive, crostini      | 23  |
| Provençal Brandade: salt cod, whipped Yukon potatoes, garlic; baguette crostini, house pickled vegetables | 23  |
| Santa Barbara smoked salmon, chive crema, pickled onions, farm egg, trout roe, crostini                   | 25  |

premieres

|                                                                                                          |      |
|----------------------------------------------------------------------------------------------------------|------|
| Chilled tomato velouté, basil oil, crème fraîche                                                         | 12   |
| September Castelfranco salad, Red Flame grapes, opal basil vinaigrette, spiced seeds, Manchego shards    | 16.5 |
| Sonoma heirloom tomatoes, garden cucumbers, Warren pears, whipped feta, salsa macha                      | 17   |
| Hamachi crudo, passionfruit aguachile, charred Brokaw avocado, pickled jicama, serrano                   | 26   |
| Spanish octopus carpaccio, preserved lemon, capers, Aleppo chili, Alziari virgin olive oil               | 24   |
| Beef sirloin tartare, Green Goddess sauce, waffled potato chips, chives, shallot, capers, fried rosemary | 24   |
| Omelet for supper: Mt. Lassen gold chanterelles, Comté, black truffle, Champagne, field greens           | 16   |

## main features

|                                                                                                                         |    |
|-------------------------------------------------------------------------------------------------------------------------|----|
| Pacific yellowfin tuna seared rare, za'atar, sweet 100s, Romano beans, fingerling potatoes, toum, hummus                | 44 |
| Hand-cut tagliatelle pasta, slivered snap peas, Early Girl tomato confit, zucchini, pangrattato, Pecorino shower        | 34 |
| Eggplant Milanese, tomato vinaigrette, pickled Nardello peppers, sungolds, shaved squash, sultana relish                | 30 |
| Madras curry sesame fried chicken, marinated baby beets, baby carrots, cucumber raita, ras honey                        | 36 |
| Five-spice duck breast, Tokyo turnip purée, roasted Bronx grapes, Belgian endive, Cassis butter, quacklins              | 45 |
| Brined heritage pork chop, Mission figs, salsa verde, creamed Brentwood corn, balsamic jus                              | 45 |
| Grilled Akaushi Wagyu bavette, Italian white beans, blistered shishitos, Meyer lemon, torpedo onions, salsa yerba y ajo | 46 |
| Grilled 28-day aged Wagyu rib-eye steak, served with the above accompaniments                                           | 85 |

Fried anchovy-stuffed green olives, lemon 7.5

Ibérico pork chicharrónes, harissa spice, lime, sea salt 7.5

Rosemary & Niçoise olive focaccia, extra virgin olive oil 6.5  
Warm Acme levain bread, our cultured butter, flaky sea salt 5

*Film: 'Mrs. Doubtfire' 1993*

*A 6.25% charge is being applied to each check for San Francisco city mandates.*

*\*Notice: The consumption of raw or undercooked seafood or shellfish, poultry, eggs, or meat, may increase your risk of food borne illness.*

*Corkage fee: \$40 per 750ml bottle, Magnum corkage \$80; 2 bottle maximum. Foreign Cinema is not responsible for lost, stolen or damaged items.*